



## STARTERS • SOUPS • SALADS



### Fresh Fruit Medley

melon, papaya, pineapple, mint-lemon yogurt

### Italian Prosciutto Ham \*

cantaloupe, green leaf



### Shrimp and Crab Louis

brandy cocktail dressing, boiled egg, cayenne

### Tomato and Goat Cheese Tart

fresh greens, basil-infused olive oil



### Tomato Soup Florentine

spinach, pasta

### 'Amsterdam' Bacon and Cabbage Soup

chicken-tomato broth, onion



### Chilled Pear, Cucumber and Melon Gazpacho

pineapple juice, basil, mint, rice wine vinegar, jalapeño peppers

### Baby Spinach and Button Mushrooms

oven-roasted tomato, red onion, bacon, egg, Gorgonzola cheese

## HOLLAND AMERICA LINE SIGNATURES

### French Onion Soup "Les Halles"

Gruyère cheese crouton

### Classic Caesar Salad

Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

### Jumbo Shrimp Cocktail

American cocktail sauce

## MAINS



### Baked Beechers Macaroni

cream, white wine, parmesan, panko, herbs

### Grilled Tuna and Haricots Verts \*

spring lettuces, tomato, red onion, bacon, hard-boiled egg



### Sea Bass Romesco \*

potato-olive galette, pea shoots, broccoli, salsify



### Prime Rib of Beef au Jus \*

green bean almandine, sugar-glazed carrots, baked potato

### Berkshire Pork Rib Roast

cinnamon apple compote, roast potatoes, green beans

### Chicken Marsala

Marsala cream sauce, porcini mushrooms, dried cherries, fettuccine



### Vegan Shepherd's Pie

chickpea and sweet potato mashed

## HOLLAND AMERICA LINE SIGNATURES



### Grilled Steelhead Salmon with Ginger-Cilantro Pesto \*

basmati rice, sautéed Swiss chard, garlic cherry tomatoes

### Broiled New York Strip Loin \*

red skin mashed potatoes, cauliflower gratin, green peppercorn sauce

### Turkey Scaloppini

mashed sweet potato, roasted root vegetables, sherry jus

## DESSERTS

### Chocolate Fudge Brownie Cheesecake

candied pecans, marshmallows

### Lemon-Chocolate Slice

vanilla sponge, lemon curd, chocolate ganache

### Viennese Apple Strudel

cinnamon, raisins, vanilla sauce

### Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

### Banana Crisp

walnut butter streusel, vanilla ice cream

### Cheese Plate

Maytag Blue, Brie de Nage, Humbolt Fog, Leiden

### Sliced Fruit Plate

selection of fresh fruit



### Lemon Torte

lemon cream, lemon garnish

### Blueberry Sundae

vanilla ice cream, blueberry toppings, whipped cream

### Ice Cream

Vanilla • Raspberry Italian Cheesecake

Lemon Sorbet • Vanilla Frozen Yogurt



Vanilla • Butter Pecan

## AFTER DINNER DRINKS

### Mocha Mint Cordial

6.95

Kahlua, Crème de Menthe and Crème de Cacao White

### Espresso

1.75

### Cappuccino

2.25

ask your beverage server for additional drink selections

